

TRAVEL 55 MILES ON A CENT, NEW OIL ENGINE DOES TRICK

H. H. Elmer, Inventor, Says
Tests Bear Out His
Claims.

EXPERTS SEE DEVICE

Expects to Have It on Mar-
ket Within Sixty
Days.

SYRACUSE, N. Y., May 12.—Pay
1-1/2 cents for a gallon of fuel oil.
Put it in the gas tank of your
auto.

And travel 500 miles.

You can do that with a new oil
engine, just perfected here by H. H.
Elmer, the inventor says—and tests
bear out his claims.

Experts who've looked here to in-
spect the new device declare it will
travel 500 miles without outside aid
and may bring automobile travel
within the reach of the poorest.

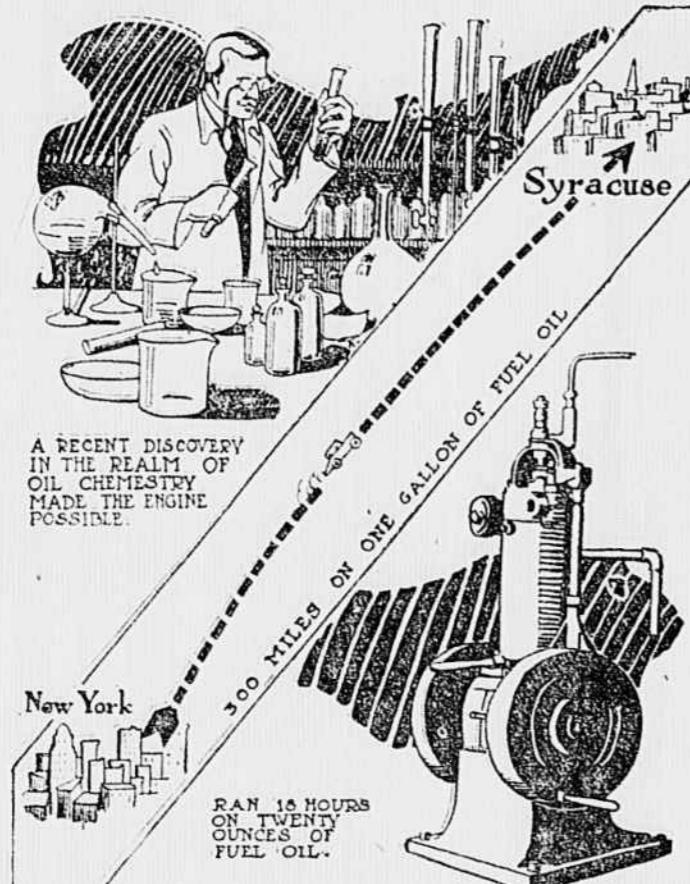
Besides, they predict it will
cheapen transportation and cut
down the prices of many manufac-
tured articles, for the engine can be
used to operate machinery as well
as an automobile truck.

Elmer's engine is based on the
newest chemical discoveries. It has
been learned that oil—mineral,
vegetable and animal—contains ele-
ments with the concentrated power
of a blast of TNT.

The invention is simply a device
for separating that power from the
other elements in the oil and con-
verting it to a productive end.
Starting features of the engine are:
Entire mechanism consists of but
three adjustments.

It can be run at 3,000 revolutions
a minute and can be throttled down
to 100 revolutions almost instantane-
ously.

A single-cylinder, three-horse-
power model has run eighteen con-
secutive hours on twenty ounces of
fuel oil.



"The engine is a marvel of sim-
plicity," Elmer says. "When you
realize a Diesel engine has 12,000
parts, you know it means some-
thing to simplify an engine to sixty-
four parts, including all screws."

Elmer expects to have his engine
on the market within sixty days. He
will manufacture five different types,

SIX DELICIOUS TOMATO RECIPES

The tomato has grown to be one of
the most valuable vegetables in the
first class of herbs to aid cooks.
The tomato is a native plant
native of Mexico and South America
and that is the reason it is used so
frequently in the native dishes of
these countries. In buying green
tomatoes, we find three kinds—the
large, when tomatoes are stewed or
sauces; the moderate; the broken
pieces for stewing or for sauces; and
the fine pieces with more juice, known
as sour tomatoes.

Fresh tomatoes are in season on the
market stalls almost all the year
round, but they are the hot-house
product and are apt to be pale in
color, when they are picked before
they are ripe. Cut them in slices in
a buttered baking-dish in layers with
a layer of oyster between dotted over
with butter. Dust with flour and fin-
ish with crumbs and seasoning dotted
with little lumps of butter. Turn in
a small cupful of tomato juice. Bake
in a brick oven twenty minutes to a
half-hour.

Broiled Tomatoes.

Cut the needed number of tomatoes
in thin slices, dip them in egg, then
in bread crumbs, and fry in butter.
Salt, pepper, salt and a little sugar. Lay
the slices on a greased broiler and
broil on both sides. Lay on a hot
dish and garnish with toast snippets
and cream.

Fried Tomatoes.

To one cup of tomatoes add two
cups of water, a small onion, some
celery tops, parsnips, a bud of garlic,
pepper, salt, half a teaspoonful of
curry powder, a dessert spoonful of
sugar and half a bay leaf. Boil gently
for one hour. If there are any
potato skins which are not fat, add
them. When done, strain through a
strainer and add a dash of salt, a
dash of paprika or drain and add a bottle
of mashed vegetables. Another
kind of tomato soup is made by re-
heating after straining, and also heating
the same amount of rich milk
with a half-spoonful of soda to the
milk, then adding the strained tomato
mixture, and thicken with butter and
dour rutherford to a paste. This makes
cream-of-tomato soup which is al-
ways popular. The stronger the stock
used the better the flavor of the soup.
Pare and slice eight tomatoes in
thin slices, drop each slice in beaten

Baked Tomatoes.

Select firm tomatoes of equal size
and hollow out the stem ends. Butter
over the outside, then lay them in a
buttered baking pan. Grate one onion
and add to it a half cupful of fine
crumbs, a tablespoonful of finely
chopped onions and half-pepper, a
teaspoonful of soft butter, a dash
salt, a tablespoonful of sugar and a
tablespoonful of tomato paste. Fill
the tomatoes with the mixture, dust
with little grated cheese and bake.
When tender and a delicate brown
the tomatoes are done. Do not let them

Baked Tomato Soup.

To one cup of tomatoes add two
cups of water, a small onion, some
celery tops, parsnips, a bud of garlic,
pepper, salt, half a teaspoonful of
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Tomato Soup.

To one cup of tomatoes add two
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Tomato Souffle.

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White Slippers.

Ladies' White Oxfords,
\$1.69

Ladies' J-Strap White
Pumps,
\$1.75

Boys' and Girls'
Tennis Shoes,
\$1.00

Boys' Sport Shoes,
\$1.50

Children's Patent
Leather Pumps,
\$1.50

Albert Stein
Fifth and Broad.

**INDIGESTION
GASTRITIS**

Dr. Orth's Stomach Remedy

New Honor Proposed for Chief Justice Taft

(Special Cable Dispatch)
LONDON, May 12.—The lawyers
of London are proposing a new
honor for Chief Justice Taft when
he visits London, in the form of
an honorary membership in the
Middle Temple Inn, one of the three
institutions through which every
one desiring to be a barrister
must pass. The distinction of be-
coming an honorary barcher has
been granted to but few foreign
honors. Josephine American, so
honored was Josephine, who
was made an honorary barcher
when he ceased to be ambassador
to Great Britain in 1905.

(C. 1922, Public Ledger Co.)

soften and burst, for then they do not
look inviting.

Slice the tomatoes without paring;
then coat them with anchovy paste
and press together sandwich fashion.
Lay each sandwich on lettuce leaves,
sprinkle with a teaspoonful of French
dressing, then heap with a teaspoonful
of mayonnaise, and dusty with
paprika. This is a decorative salad
and a very good one also.

HOME BUILDERS TO INSTALL RADIO SETS

(By Associated Press)
CHICAGO, May 12.—Installation of
complete radio sets in every home
will be the policy of the Chicago
building association this summer in
an effort to stimulate the "own
home" idea.

The complete outfit including the
wiring will be installed during con-
struction of the building at approximately
\$150, the firms announced.

(UPI)

POWER LINE RADIO MAY BURN UP SET

With the advent of Major-General

Squier's sensational scheme for the
transmission of radio waves over
one's lighting circuit, scores of am-
bitious amateurs in every village

have set about to emulate the radio
wizard, with the attendant burning
out of some very expensive appar-

atus, to say nothing of fuses.

Since that time thousands of let-

ters have been received by the signal

corps asking explanations and other

data, and frequently requesting this
information were informed that the
system had been fully demon-

strated by the signal corps, its opera-

tion requires technical skill, per-

haps beyond that possessed by the
average amateur. There are certain

details, however, which it was said, involved

which demanded acquaintance with elec-

trical science, and the discovery is not

yet ready for experimentation by the
uninitiated.

Signal corps experts give two me-

thods of avoiding burning out ex-
pensive apparatus. The first is to

connect up only one wire from the
radio set to the antenna, and to leave

the other wire free to be screwed into

the wall socket. The second, which is more desirable,

is to lead two wires from the wall
plug and to "shunt" in across these

a "fixed" condenser, and then to lead

one wire, preferably the ground
wire, to the aerial connection.

This has not yet been experimen-

tated upon, however.

Headquarters for 100 per cent pure

ready-mixed paints, enamels, var-

nishes and lacquers is in New York.

The Shannon-Ellis Co.,
Main Building, Exchange,
18 S. Seventh St., Philadelphia, Pa.

SHANOKOTE MADE
ROOFING POPULAR

Through the efforts of the signal corps
and cheap substitutes, the oak will
cover about 10 square feet, twice \$1.55
per sq. ft. in legal cans. \$1.40 per sq. ft.
in leaded cans. \$1.25 per sq. ft. Preo-
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